



ONE-POT SPICY COCONUT CURRY STIR-FRY

with Noodles, Cilantro & Peanuts

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



½ oz | 1 oz
Peanuts
Contains: Peanuts



6 oz | 12 oz
Ramen Noodles
Contains: Wheat



1 | 2
Coconut Milk
Contains: Tree Nuts



1 TBSP | 1 TBSP
Curry Powder



1 | 2
Veggie Pho Stock
Concentrate



1 oz | 2 oz
Sweet Thai
Chili Sauce
Contains: Soy



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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 740



10 oz | 20 oz
Chicken Breast
Strips
Calories: 790



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 590



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

SHAKE IT UP

Give your coconut milk a good shake before opening the container and adding to the pan; the cream might have solidified.

BUST OUT

- Medium pot
- Paper towels 🍴
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 🍴
- Sugar (¼ tsp | ½ tsp)

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🍴 *Shrimp are fully cooked when internal temperature reaches 145°.

🍴 *Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Peel and mince **garlic**. Quarter **lime**. Roughly chop **cilantro**. Roughly chop **peanuts** or crush in their bag with a heavy-bottomed pan.



4 MAKE SAUCE

- Thoroughly shake **coconut milk** in container before opening.
- Add a **drizzle of oil** to pot with **veggies** and reduce heat to medium.
- Add **garlic**; cook, stirring, until fragrant, 30 seconds.
- Stir in **chili sauce**, **stock concentrate**, half the coconut milk (you'll use more later), and **half the curry powder** (all for 4 servings).



2 COOK NOODLES

- Once water is boiling, add **¾ of the noodles** (save the rest for another use) to pot. Cook, stirring occasionally, until tender, 1-2 minutes.
- Drain and rinse noodles under cold water for at least 30 seconds. Toss noodles with a **drizzle of oil**; set aside. (Reserve empty pot.)

- 🍴 Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in empty pot over medium-high heat. Add shrimp or chicken in a single layer; cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken. Turn off heat; transfer to a plate.



5 FINISH STIR-FRY

- Add drained **noodles** and **¼ tsp sugar** (½ tsp for 4 servings). If needed, stir in **splashes of remaining coconut milk** until everything is thoroughly coated in **sauce**.
- Remove pot from heat; stir in **juice from half the lime**. Taste and season with **salt** and **pepper** if needed.
- 🍴 Add **shrimp** or **chicken** along with **noodles**.



3 COOK VEGGIES

- Heat a **drizzle of oil** in empty pot used for noodles over medium-high heat. Add **bell pepper** and **mushrooms**; season with **¼ tsp salt** (½ tsp for 4 servings) and a **pinch of pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes.

- 🍴 Use pot used for shrimp or chicken here.



6 SERVE

- Divide **stir-fry** between bowls. Top with **cilantro**, **peanuts**, and a **squeeze of lime juice**. Serve with any **remaining lime wedges** on the side.